

BSc FOOD SCIENCE

Work Placement

Year 1 Modules

- Introduction to Biochemistry & Biological Basis of Disease
- Physiology & Structure of Plants & Animals
- Introductory Chemistry for Food & Nutritional Sciences
- Food Technology, Culture and Ethics
- Success Skills for Food Scientists
- Calculus for Science
- Microbiology in Society
- Physics for Biomedical, Environmental, Food & Nutritional Sciences

Year 2 Modules

- Biomolecules
- Principles of Metabolic Pathways
- Introductory Food Chemistry Analytical Methods
- Introductory Food Chemistry - Food Constituents A
- Introductory Food Chemistry - Physical Chemistry
- Topics in Food Quality & Legislation A
- Food Process Design & Optimisation
- Fundamental of Microbiology
- Principles of Microbiology
- Principles of Nutrition
- Process Engineering Principles
- Introduction to Biostatistics

Year 3 Modules

- Fundamentals of Food Packaging
- Proteins & Lipids in Food Systems
- Macromolecules, Emulsions & Food Structure
- Dairy Processing & Preservation
- Ingredient Recovery from Milk, Whey and Co-Products
- Methods of Food Processing & Analysis
- Professional Skills for Food Scientists
- Sensory Evaluation for Food & Nutritional Sciences
- Food & Industrial Microbiology

Year 4 Modules

- Food Chemistry & Processing Technology



Work Placement Manager:
Clodagh Kerr | c.kerr@ucc.ie

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The **BSc Food Science** is a four-year undergraduate degree programme within the College of Science, Engineering and Food Science at University College Cork.

Why Hire a Food Science Student?

- **Actively** contribute to **identification, analysis** and **solving of problems** in an industrial setting using knowledge of **Food Science, Food Technology, Food Microbiology** and **Food Engineering**.
- Perform **chemical, technological** and **microbiological analysis** in a competent, professional manner.
- Generate, collate, analyse, interpret and **report analytical** and **process data**.
- Contribute professionally and **communicate effectively** in an industrial setting as an individual and as **part of a team**.
- **Learn quickly, adapt** and be **flexible** in responding to the ever-changing needs of industry.

"Susan is a credit to UCC School of Food and Nutritional Sciences!"

David Savage, PepsiCo R&D, Cork

Typical Work Placement Roles

- Food Technologist
- Lab Analyst/Technician
- Application Scientist
- Supply chain & Logistics
- R&D Quality Assurance
- Production Engineer
- Product Builder
- Quality Assurance Technician
- Research & Product Developer

Level
3rd
Year

Dates
March to
Sep

Duration
6
Months

Companies Students go to

- Dawn Foods
- Abbott Ireland
- Bord Iascaigh Mhara
- Glanbia
- Danone
- PepsiCo
- Kerrygold
- Carbery Group
- DD Williamson
- Irish Distillers
- Kerry group
- Diageo Baileys
- Boston Scientific
- ABP
- Dairygold

How to Become a Food Science Work Placement Partner

Students apply for the role through the work placement manager

Employers shortlist, interview & select



Employers send us a job description that we circulate to all students

Employers review CVs of interested students

Students accept first offer of placement. Employer liases with students regarding contract